

Hollywood Reporter

By Mike Connolly

Dear Sir: I plan spending the last three weeks of August vacationing in Hollywood. I would like to get some star autographs. I know which studios and restaurants they hang out at but, since I've been rebuffed in the past, would like some advice on the proper approach.—Polly Corman, Lynbrook, N. Y.

Dear Polly: The best way is politely — and from the front. They're all hams and they like to be sought out, but NOT from the rear by elbow-tuggers who butt in on their conversations. Wait till they're finished yakking about whatever stars yakk about, however inconsequential, then introduce yourself and pop the question, accompanied by a pen or pencil and something for them to write on. Tell them you want the autograph for yourself, not for your niece: they're all hip to that old pitch by fans too proud to admit they're fans. As far as the don'ts are concerned, don't tell them you've seen and enjoyed them in a certain movie or TV show unless you really have: they might ask which particular scene you enjoyed most and you'll be stuck for an answer. Don't tell the female stars you've been a fan of theirs ever since you were a little girl: Hollywood females are just as touchy about their ages as your Aunt Charlotte from Chillicothe. Don't wear out your welcome. Don't omit your please and your thanks. And don't be a Hollywood phony: the tourist season has already started and the population is already exploding with that particular breed.

Dear Sir: Is Ed Sullivan Jewish or Irish? On one of his recent shows, Bobby Vinton dedicated a Jewish song to him. — Melanie Coryell, Mount Clemens, Mich.

Dear Melanie: I know, and Myron Cohan calls him Mr. Solomon. Would you believe the Lost Tribe of Israel? Okay, let's settle for the County Cork Solomons.

Dear Mike: Is Stuart Whitman a newcomer to the movie industry? Surprisingly — we

have not seen nor heard more about this delightful young man. A little background on him, if you please. — Ann Littel, Sacramento, Calif.

Dear Mr. C.: You said in a recent column that there must not be too many fans of The Beatles left because you haven't been hearing too much from them lately. Well, there are plenty, believe me, but they just aren't as noisy as they were before. Despite that, they are the most ardent fans any musical group could have. We are of those fans. We have a collection of newspaper clippings about them that date back to February, 1964, the first time they ever came here, to prove it. We have over 2000 up to the present time. And almost every mention you're given them is included in it also. —Debby Smith and Phyllis Permuy, "Ardent, True Blue Fans of The Beatles," Costa Mesa, Calif.

Dear Debby and Phyllis: Are you threatening me?

Dear Mike: Would it help me break into show business if I became a Playboy Bunny? —Betty Swafford, Buffalo, N. Y.

Dear Betty: It's helping some of the girls. Linda Kirk of the local hutch just drew an athletic acting assignment opposite Tommy McDonald of the Los Angeles Rams in Earle Lyon's new picture, "The Destroyers." If it's a movie career you want, the Hollywood Playboy is probably the place; if it's the stage, seek ye an appointment with the head of personnel at Manhattan's Playboy Club.

(Mike Connolly will try to answer your questions in his column. He gives no personal replies by mail.)

Food Poisoning Danger Is Real

Planning a picnic this weekend? If you're the typical picnicker, you'll probably load your food basket with deviled eggs, potato salad, ham or chicken salad sandwiches, creamed or scalloped dishes, and cream-filled desserts. If you do take a food basket like that to a picnic, you're flirting with food poisoning. The most common cause of food poisoning is staphylococcal bacteria. The staph germs are likely to be found in strachy foods and sweets, such as potatoes, cream pies

and custards, Salmonella, and other bacteria that can cause food poisoning, may be present in poultry, eggs, meat, potato salads, and other foods when they are not properly refrigerated. Staph poisoning can hit in as short a time as two hours, and salmonella poisoning develops between 7 and 72 hours. ALTHOUGH this type of food poisoning is seldom fatal, it can cause an acute illness of short duration. Its symptoms include abdominal pain, chills, fever, frequent vomiting, diarrhea, and prostration. Wherever you suspect food poisoning, get the victim to expel as much of the food as possible from his stomach immediately. To make him vomit, stick your finger down his throat, or use an emetic (such as mustard in lukewarm water). Call a physician. To guard against food poisoning, follow this advice: • Be sure that all foods that need refrigeration are kept cold until eaten. These include puddings, custard fillings, cream desserts, fish in all forms, scrambled or deviled eggs, potato salads,

and other salads mixed with mayonnaise—to name only a few. • The best way to keep picnic food is to use an insulated box with a tight-fitting cover. Use a lot of ice. • Never, NEVER prepare, transport, or store beverages or food in galvanized containers! Acid on zinc results in an end product that frequently causes gastro-intestinal upsets of varying severity. • Wrap refrigerated sandwiches snugly in waxed paper or aluminum foil and pack them into the chilled insulated box immediately before leaving home. The contents will remain cool a few hours. • Do not serve hot creamed or scalloped dishes, especially those using milk, eggs, flour, or starches, unless they are made just before picnic time and kept hot until served. • If you don't have an insulated box, plan a menu of foods which are not likely to spoil: Peanut butter, jellies, canned meats, and other canned and sealed jars and bottles that can be opened just before using. Fresh fruit, which should be washed before eating, can be used for dessert. • If you use ham, egg,

chicken, or other meat salad sandwiches, don't make them in advance. Take along the bread and the mixture under refrigeration and make sandwiches at the picnic. • The humble, old-fashioned hot dog is one of the safest meats to take on any picnic. Its skin-tight individual casing discourages bacteria. • The cook-out type of picnic is the safest. Foods are eaten as soon as they are cooked; there is no chance for food poisoning to develop. Follow the rules of good hygiene: Don't let anyone with sores, cuts, or boils prepare the food; wash hands before handling the food.

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FURNITURE STORES

Torrance Co-ed Wins Commercial Art Prize

A tissue collage of a castle created by Torrance co-ed and commercial art major Paultel Cabellon has been chosen from 167 entries as "The Best of the Show" at Los Angeles Trade-Technical College's Spring Renaissance art show.

Miss Cabellon, whose castle won both the "Best in the Show" and the Special Applications awards, also had a tissue collage of a sailboat that was selected for competition.

The 21-year-old daughter of Mr. and Mrs. Phillip Cabellon of 21422 Vera St. graduated from Banning School in 1964, where she had been commissioner of art and won the Poppy Poster award, an honor scholarship for art students, and the Mike Hernandez award.

In addition to numerous awards won in previous Alpha Rho Tau exhibits, Miss Cabellon was a second place

Two From Here At University

Herman W. Guest, a North High School teacher, and Timothy James Mounts, a Torrance High School student, will be among the 115 teachers and students attending classes at the University of Oklahoma this summer under the sponsorship of the National Science Foundation.

The 15 college teachers, 60 high school teachers, and 40 high school students are taking courses or doing research under faculty members of the Oklahoma U. department of mathematics and astronomy.

Garden Checklist

1. Weed lawns with a chemical weed control this month. One application is enough except in heavily infested lawns. Be sure to read the directions.
2. If you pinch out the growing tips of annuals, they will branch out with more strength and more flowering potential. You delay the bloom a bit, but for a good cause.
3. Container grown roses may be planted in full bloom during summer. The same goes for many other shrubs and trees which you overlooked during winter and spring planting seasons.
4. Feed fuchsias frequently and pinch back new growth from time to time. As with annuals, you want to encourage new potential bloom wood on fuchsias.
5. Bloomed out delphiniums should be cut back within a few inches of the ground. They will grow a new top and bloom again in summer.